



Cabernet Sauvignon

2021

Origin: Wine of origin Stellenbosch

Wards: Jonkershoek, Simonsberg-Stellenbosch, Helderberg Mountain,

Helderberg Coastal

Blend: 100% Cabernet Sauvignon

Maturation: 22 months in 225L French oak barrels. 18 % new oak.

Viticulture: The fruit for this wine is sourced from selected vineyard sites within

> Stellenbosch. The conscientiously considered mixture of cool gravelly slopes facing False Bay and rich red granitic soils around Stellenbosch ensure a beautiful balance of aromas and flavours in the final wine.

Winemaking: Once harvested, the grapes are bunch sorted and pumped into open-

> top fermenters. Here, Christo and the winemaking team vinify each vineyard block separately, allowing the unique characteristics and flavours of each block to develop. After a year of ageing, the final blend is made, and the wine spends a further year in oak before release. The result is a Cabernet Sauvignon that brims with complexity thanks to the

> blended fruit from diverse terroir. It can be enjoyed young or will benefit

beautifully from cellaring.

Tasting Notes: Deep garnet in colour. Inviting aromas of plum, cherry and blackcurrant

> with hints of violet and cedar. On the palate the wine is fruit forward showing delicious fresh black fruits and a juicy entry. Firm tannins assist in creating a voluptuous, creamy mouthfeel which is balanced by a long, appetising finish. A classic Stellenbosch Cabernet Sauvignon.

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Analysis:

Alc рН 3.70 5.4 g/l 14.39

RS 1.6 g/l (Dry)

Accolades:

- · Tim Atkin 95 Points
- · Platters 5 Stars